



MARICOPA COUNTY
Environmental Services
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October 10, 2001

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COUNTY HEALTH INSPECTORS PART OF STATE FAIR TRADITION

Inspectors Working Hard to Keep Food Safe, Enforce New Food Code

(Phoenix)—It's that time again. Time for corn dogs, coasters and concerts. It's also time for Maricopa County Environmental Health inspectors to make sure the hundred-plus food stands at the Arizona State Fair are serving safe food and following the new food code.

"Safety is the bottom line," said David Ludwig, Environmental Health Division Manager. "We haven't had a foodborne illness at the fair in the 12 years we've been inspecting and we intend on keeping that tradition," said Ludwig.

On October 11, inspectors will check out 120 food stands and do another full round of inspections on October 20. They will be around every day throughout the fair doing unannounced inspections, investigating food-related complaints, and providing education on the new food code.

Some of the things inspectors will be looking for are:

- Preparation of fresh food every day. No cooling of food for next day use is allowed.
- No bare hand contact with ready to eat food like hotdogs and hamburgers. Non-latex gloves, utensils, or wax paper is acceptable.
- Food temperature challenges. (Keeping hot food hot and cold food cold.)
- Ensuring safe water supplies and proper sewage disposal.

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MEDIA ADVISORY:

Inspectors will be at the fair on October 11 at 4:00 p.m. Most food stands open at 5:00 p.m. Please contact Laura Devany at (602) 506-6611 to arrange interviews.